



WIN | DSOR
RSL

function Packages

Starters

OPTION 1= \$26 PLEASE CHOOSE 4 ITEMS (2 HOT / 2 COLD) +1 SUBSTANTIAL

OPTION 2= \$30 PLEASE CHOOSE 5 ITEMS +1 SUBSTANTIAL

OPTION 3= \$34 PLEASE CHOOSE 6 ITEMS +1 SUBSTANTIAL

ADD AN ADDITIONAL SUBSTANTIAL ITEM \$6PP

MINIMUM 30 PAX

Hot Canapes

- BBQ Pork Spring Rolls
- Mac & Cheese Poppers
- Southern Fried Chicken Wings w Sirach mayo
- Assorted Steamed Dumplings served on Chinese spoons
- Truffle Arancini Ball w aioli
- Satay Chicken Skewers
- Mini Croc Monsieur, toasted sourdough w ham & cheese

Cold Canapes

- Salmon Roulade w salmon caviar & cream fresh
- King Prawn & Aioli Sandwich Pillows
- Goats Cheese, Beetroot & Walnut Tarts
- Caprese Skewers, baby bocconcini, cherry tom and basil
- Crab & Avocado Croute
- Wagyu Beef, Black Truffle Mayo , Crispy Baguette





Substantial

ADDITIONAL ITEMS \$6 PP

- Mini Pot Pie either Country Chicken or Beef & Ale or a combination of both
 - Salt & Pepper Calamari, Pomegranate & Rocket Salad w Lime Aioli
 - Fish & Chip Cones w Tartare & Lemon
 - New York Cheeseburger, Pickle Cheese & Ketchup
 - BBQ Pulled Pork Slider, Slaw & Crisps on a mini milk bun
 - Mini Prawn Tacos w pico de gallo, avocado & mango salsa
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Set Menu

SET MENU 2 COURSE- PLEASE SELECT 2 ITEMS FOR EACH COURSE \$44

SET MENU 3 COURSE- PLEASE SELECT 2 ITEMS FOR EACH COURSE \$52

SET MENUS INCLUDE ARTISAN BREAD ROLL & BUTTER

ENTRÉES

- King Prawn & avocado salad w a mango & pomegranate salsa & herb mayonnaise
- Salt & peppered Hawkesbury Calamari lime aioli chilli & coriander
- Grilled chicken Caesar salad, w/shaved parmesan cheese, pancetta chards, sour dough croutes, boiled egg & House made dressing
- Individual mezze plate consisting of grilled asparagus, spiced hummus, roasted heirloom tomatoes, selection of Cured meat & toasted Turkish
- Potato gnocchi w a slow braised lamb shank ragout shaved parmesan & baby peas

MAINS

- Southern prime sirloin chargrilled & served on pommes Anna Speck bean bundle & rosemary jus
- Chicken breast wrapped in prosciutto served on mash w asparagus & rosemary jus
- Pan roasted barramundi on asparagus, wilted spinach & roasted capsicum w lemon bur Blanc
- Crispy pork belly served w mashed potato, broccolini & Apple sauce
- Slow cooked beef cheek w celeriac puree, baby carrots & a rich beef jus

DESSERTS

- Milk chocolate tart, vanilla anglaise & salted caramel baby cone
- Lime & coconut panna cotta w a sesame tulle & Manuka honey chard
- Vanilla bean Brule, toffee crust, almond biscotti
- Pavlova w whipped cream passionfruit & mixed berry salad
- Orange & Honey curd tart w burnt meringue, candied citrus & toasted coconut marshmallow



Buffet packages

SILVER BUFFET PACKAGE \$42 - 2 SALADS, 2 HOT DISHES, 1 DESSERT

GOLD BUFFET PACKAGE \$48 - 3 SALADS, 3 HOT DISHES, 2 DESSERT

ALL BUFFET PACKAGES INCLUDE ARTISAN BREAD ROLL & BUTTER

MINIMUM 30 PAX

SALADS

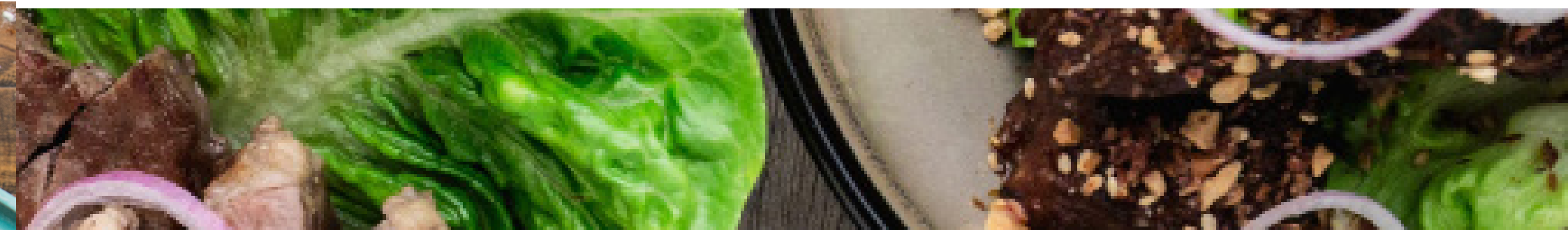
- Maple roasted pumpkin w spiced chick peas, baby spinach, feta & hazelnuts **GF** **V**
- Caesar salad, baby coz, sour dough croutons, shaved parmesan, smoked speck, poached hens egg, house dressing
- Shaken garden salad, tomato, cucumber, carrot curls, beetroot, honey & seeded mustard dressing **GF**
- Creamy German style potato salad, baby peas, bacon, pickle & seeded mustard mayonnaise dressing **V**
- Chargrilled vegetables, rocket, toasted pine nuts, lemon dill dressing
- Baby beetroot & roasted carrots, goats cheese w toasted walnuts & parsley **V**
- Penne pasta w chorizo, semi dried tomato, capers, red peppers & rocket
- Classic Greek salad, tomato, cucumber, red onion, crumbled feta, Kalamata olives & oregano dressing **GF** **V**

MAINS

- Pan roast chicken breast w garlic roasted crushed potatoes, sautéed speck, onion & cabbage finished w thyme jus
- Slow roasted sirloin served pink w honey roasted carrots, broccolini & red wine jus
- Twice cooked crisp pork belly, sweet potato & red onion hash, buttered beans & traditional apple sauce
- Steamed fish fillet w a soy, ginger & shallot sauce on a crispy noodle salad
- Sautéed potato gnocchi, confit garlic, forest mushrooms & parmesan
- Pumpkin & ricotta tortellini in a creamy pesto sauce w sautéed asparagus & peas

DESSERTS - SERVED ON PLATTERS TO THE TABLE

- Hand crafted Callebaut milk chocolate tart, Ferrero Rocher chocolate mousse
- Classic vanilla bean brulee, toffee crust, almond biscotto, petite berry salad
- Classic opera dessert, chocolate layers w hazelnuts & butter cream
- Salted caramel apple tart
- Passionfruit Eton mess, whipped cream, micro fruit salad, fresh berries
- Warm sticky date pudding, butter scotch sauce, Mersey Valley double cream



Banquet Menu

Served down the centre of the table to be shared amongst family and friends, \$35pp (Children, \$16.50pp)

Minimum 15 people apply. Bookings essential

ITALIAN

Hawkesbury River salt & pepper
calamari, garlic aioli, chili
Golden fried house made arancini
w truffle mayo
Toasted ciabatta w confit garlic & chive butter
A selection of famous Three Pepper Pizza's
Penne arrabbiata (V) - penne in tomato
& chilli sauce
Tortellini alla boscaiola - veal tortellini,
bacon, mushrooms, parsley
creamy white wine sauce
Mixed Italian garden salad,
balsamic dressing

AMERICANA

Mac and cheese poppers
Southern fried chicken wings w
hot sauce & aioli
Toasted garlic brioche style corn bread
Selection of 3 of our EASY LANE slider burgers
New York style giant pizza slabs
Loaded bacon, tomato, cheese french fries
BBQ buttered corn pops,
Manchego cheese, smoked paprika
American style chopped salad
w ranch dressing

MEXICAN FIESTA

Corn chips served w a selection of Mexican dips
Golden fried jalapeno poppers stuffed w cream cheese
Mini chimi chungas
Southern fried spicy sriracha & mayo wings
Slow cooked pulled pork tacos w pickled onions,
pico de galo & avocado
Mexican street corn
Bolognaise, cheese & salsa loaded fries



Childrens Menu

CHILDREN 12 & UNDER

CHILDREN'S 2 COURSE MENU \$16.50

MAIN

- Chicken breast nuggets lightly fried served w chips & tomato sauce
- Cheese burger sliders w melted cheese served on a sweetened milk bun & chips
- Tempura fish cocktails lightly fried w tartare sauce & chips
- Spaghetti bolognaise w shaved parmesan & fresh basil
- Grilled steak w seasonal vegetables & red wine jus

DESSERT

- Vanilla bean ice cream w your choice of toppings
- Double milk chocolate mousse w whipped cream
- Fresh fruit salad w vanilla ice cream



Shared Platters

CHARCUTERIE PLATTER \$150

TO BE SHARED BETWEEN 8-10 GUESTS

- Selection of curried and sliced meats including prosciutto, bresaola, salami and ham, marinated Australian olives, chargrilled marinated vegetables, homemade labneh and crisp Turkish bread.

GOURMET SHARING PLATTER \$150

TO BE SHARED BETWEEN 8-10 GUESTS

- Golden fried crumbed Haloumi, crispy salt and peppered squid, spiced corn ribs, buffalo and Korean chicken wings with accompanying dipping sauces and bruschetta.

DIPS & BREAD PLATTER \$90 V

TO BE SHARED BETWEEN 8-10 GUESTS

- Assorted hand made dips served with grilled Turkish, sourdough, and vegetable crudities.

FRESH SEASONAL FRUITS \$90 GF VE

TO BE SHARED BETWEEN 8-10 GUESTS

- A beautiful selection of fresh local and tropical fruits served w honey yoghurt & mint syrup





WINDSOR RSL

WINDSOR RSL 36 ARGYLE STREET, WINDSOR